



Cabernet Franc

BC VQA 2018

Production 904 cases

Winery retail price: \$28.99 ex tax

CHEMISTRY

Alc. 13.8%
pH 3.77
TA 6.2 g/l
RS 1.2 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,
grocery stores and restaurants

CSPC: 036301
UPC: 626990122005

WINEMAKER'S NOTES

This wine was made predominantly with estate-grown grapes from our Dry Creek Vineyard in Lillooet. Half of the grapes were whole cluster fermented and half were destemmed. Called partial carbonic maceration, this winemaking technique resulted in a wine that is very fruit-forward. It went through spontaneous fermentation for 9 days. This wine was aged in French and American oak barrels, and then further aged in bottles in our cellar before release.

TASTING NOTES

On the nose, this complex wine is very aromatic with notes of blackberries and blueberries, white pepper, and rose petals. The soft, light tannins in this smooth, fruit-forward wine offer a beautiful mouthfeel with flavours of blackberries and raspberries, and a very long finish. While this is a delicious food-friendly wine, it is also a great stand-alone wine. It can be enjoyed paired with a great book, an evening of Netflix, or a night by the fireplace.

This wine is ready to drink now, or with proper cellaring, this wine can be cellared for 5 plus years.

A touch of acidity in this wine makes it a very food-friendly wine. Pair this elegant Cabernet Franc with barbequed steak, lasagna, lamb kabobs with lemon garlic potatoes, or a portobello mushroom burger.

